

Gingerbread Bingos

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You will need:

- 250g plain flour
- 3/4 tsp bicarbonate of soda
- 3 tsp ground ginger
- 3/4 ground cinnamon
- 90g unsalted butter
- 130g light brown sugar
- 1 medium eggs (lightly beaten)
- 3 tbsp runny honey

Note: Make sure a grown up helps with small pieces, preparation and baking.

For the icing:

- Royal icing sugar
- Rolling fondant in pale yellow, white, black and orange
- A round and a slightly smaller square cutter

Method

1. Preheat your oven to 180°C fan , 190°C non fan and gas mark 6.
2. Sift together your dry ingredients, then rub in the butter until the mix resembles breadcrumbs (you can do this in a stand mixer). Stir through your sugar then pour in the honey and eggs. Mix this together until it forms a dough. Turn out onto a floured surface and knead it until it is smooth. Cover in plastic and refrigerate for an hour.
3. Roll the dough out to 5-8mm thick and cut out your circles for the head and lay these on a non-stick baking tray, a sheet of baking paper or a silicone mat. Cut out an equal amount of squares and cut them diagonally with a knife to make a pair of ears. Press these into the backs of the circles and ask an adult to bake them in the oven for 8-9 minutes.
4. Once baked, move them to a wire rack and allow to cool completely.
5. To make the faces, we rolled out the coloured fondant to about 3-5mm thick and used the same cookie cutters to make circles the same size as the head. Using the same cutter again, cut out the face panels and replace them with matching sized darker pieces. We used the same method with the ears and trimmed them with a knife. To stick the pieces to the biscuits, we used a thin royal icing and painted it on each surface with a pastry brush.
6. We used the coloured fondant to make the eyes, eyebrows, snout and nose – we did this by hand and sculpted them with a little plastic tool. This was a great way to get creative and artistic and tested my skills – remember to wash your hands before doing this.
7. We added the final dots for eyes and a little white tip on each nose. These are great fun to make...see if you can make the whole family.

